



INSPIRATION, TIPS AND RECIPES
TO HELP PUBLICANS AND PUB CHEFS MAXIMISE
THE FATHER'S DAY WEEKEND TRADING OPPORTUNITY



BUILDING BETTER BUSINESS TOGETHER



YOUR PARTNER FOR SUCCESS

This Father's Day Weekend Guide is the first in a series of practical guides to help support pub operators maximise the business opportunities around key trading dates. This will hopefully see them grow profits on these big calendar dates and encourage impressed customers to return.

Sarah Robb, MCIM

Sarah Robb

**Foodservice marketing manager
Premier Foods**

www.premierfoodservice.co.uk



HARRY KODAGODA, **CHEF/OPERATOR**

Harry has worked in the pub industry for over 25 years spending the last 19 as chef/patron of The Cricketers Arms at Rickling Green in rural Essex, which holds an AA rosette.

Harry has been a chef since he was 16, his many awards including, 'Best Fish & Chips', as judged by Tom Kerridge, and 'Development Chef of The Year'.



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LOUISE WAGSTAFFE, **CULINARY ADVISOR**

Louise is senior culinary advisor at Premier Foods and has worked in the food industry for more than three decades. In 2021, Louise was named one of 44 Culinary Heroes by the Craft Guild of Chefs for her extraordinary work during the Covid-19 pandemic.



JO BRUCE, **PUB EXPERT**

Jo has over 20 years' experience working in the pub industry, including 15 years at pub title The Morning Advertiser as managing editor and food editor.

For the past eight years she has had her own hospitality industry consultancy business, working on events such as The Pub Show and as a judge for the GBPA and The Publican Awards.





KEY OCCASIONS HELP DRIVE SUCCESS



“Key occasions, such as Father’s Day, are a prime opportunity to maximise footfall and to showcase your pub’s hospitality and food and drinks offer.”

**Harry Kodagoda,
Pub Chef/Operator**



“If you gain customers trust on a big occasion, they are likely to return for the next important celebration date in their family. So, ensure you get things right by focusing your kitchen teams’ energy in the right areas of the menu and don’t be afraid to use quality time-saving products.”

Louise Wagstaffe, Chef



“Delivering a great quality experience and innovation with your food, drink and entertainment offers are key to continuing to drive footfall around celebratory dining experiences.”

Jo Bruce, Pub Expert

GO BIG, SO THEY DON'T STAY AT HOME

Key calendar dates, such as Father's Day, can be a real money-spinner for pubs and restaurants. Not only, with the right offer and experience, can publicans benefit in a profit boost on the day, but Father's Day also offers a big opportunity to generate new regular business, by showcasing what your pub has to offer.



SALES BOOST FROM SPECIAL OCCASIONS



TRADE UP AND UPSELL OPPORTUNITY

65% of consumers eat at restaurants or food outlets to 'treat themselves'¹

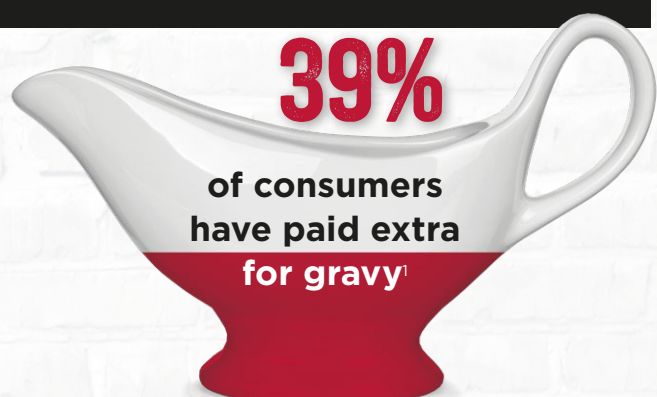
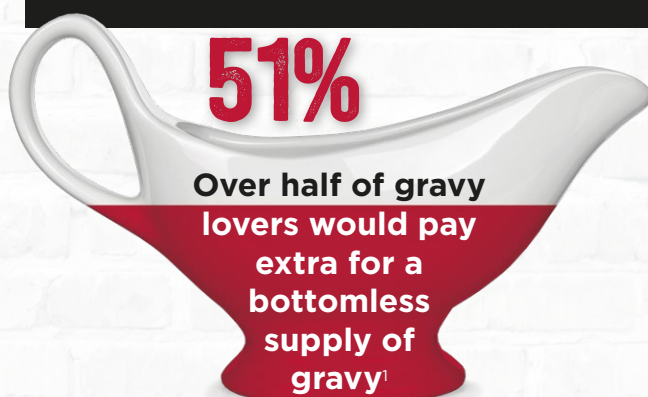
Research² highlights consumer need factors of "to enjoy", "to celebrate", and "for a treat" as key during special occasions and support the potential for publicans to drive higher spend, trade-up and trial around key trading dates, such as Father's Day.

GUARANTEE MINIMUM SPEND

£10+

Setting a minimum of two courses for special occasions can help increase average spend per head.

EASY SALES WINS – GO BOTTOMLESS





FATHER'S DAY WEEKEND INSPIRATION

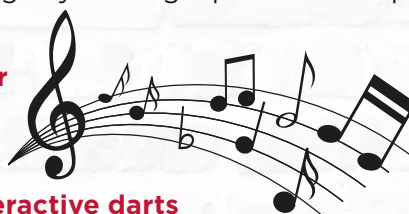
ACTIVITY IDEAS TO HELP MAKE FATHER'S DAY WEEKEND A SALES WINNER

With many families having to juggle seeing their father/stepfather/father figures and father-in-law on the same day or struggling to celebrate on Father's Day itself with work commitments, why not maximise the opportunity by putting on events and offers to appeal to customers through the celebratory weekend.

HOST A DADS' NIGHT

Boost your regular Friday and Saturday night takings by hosting a pre-booked special event to celebrate, such as:

- **Live music night with a tribute act or live singer**
- **Quiz**
- **Bingo**
- **Comedy night**
- **Activities night including - axe throwing or interactive darts**



Get your chefs' creative juices flowing by hosting a special themed dinner focusing on a specific cuisine or special premium produce, such as a 'Celebration of Beef' or a 'Steak Night'.

Another idea is to create a buzz by offering a bottomless bar snacks buffet for a set-time period and price, with classics such as Scotch eggs, sausage rolls, whitebait and chips and gravy on offer.





FATHER'S DAY EVENING

As well as breakfast, brunch and lunch on Father's Day itself, consider if there is an opportunity to extend your service longer through the afternoon or to offer a dinner service.

If you need to close the kitchen in the evening, look to offer bar snacks such as bowls of roast potatoes with dipping gravy.

You could also look to host a quiz, film or comedy night to drive evening bookings and sales.



SUNDAY ROAST TIPS

SUNDAY BEST:

Our experts give tips on ensuring roasts, which are the star of the show for Father's Day menus, have the wow factor...

TIPS FOR MOUTH-WATERING ROAST MEATS

• BEEF UP MARGINS:

Cuts such as beef forequarter can help produce higher margin dishes such as a beef bourguignon or a beef and ale pie served with a jug of gravy. Add a special touch by baking in 'Dad' in pastry on the pie lid.

• IN THE PINK!

If you want a beautiful pink centre for your beef, cook it to a core temperature 50°C and wrap it in foil to let it rest. During this time, the meat will continue to cook but will maintain a beautifully pink colour inside. Letting your beef rest before serving allows the juices to settle. All the meat juice should naturally be added to your Bisto gravy!



IDEAS FOR ENTICING VEGGIE/VEGAN DISHES

It's key to ensure you have vegetarian and vegan dishes on your menu that will excite and impress.

- Don't just consider meat alternatives for dishes but make seasonal vegetables the key ingredient. Think about swede gnocchi, summer vegetable Wellington or whole salt baked celeriac or beetroot.
- Offer veggie 'steaks', such as butternut squash or aubergine steaks, or why not try this delicious cauliflower steak recipe- <https://www.premierfoodservice.co.uk/recipes/bisto-cauliflower-steak-with-montreal-sauce/>

Chef Louise says:

"The Montreal sauce really elevates this dish and is really simple to create using vegan-friendly Bisto Original."



TIPS FOR GREAT GRAVY

Gravy is a key element to a Sunday roast, marrying all the elements on the plate together. Research* shows that 65% of people say the quality of the gravy is a consideration when rebooking/returning to a venue.

- Add any meat juices from your roast meats to the gravy to give it a lovely extra flavour and richness.
- Bisto can be made to order, or for busy services, can be held in a bain marie. Then create different options from the base gravy adding ingredients to complement specific dishes.
- Serve gravy as part of the dish, but also offer extra top ups of gravy in a jug. Adding more gravy is an important part of the experience for many customers.
- Why not offer an extra gravy boat for the table? It helps keep the gravy hot and is an inclusive way of serving it, with guests sharing the gravy as they would do at home. Research* shows that diners like to serve themselves gravy, with 79% preferring gravy in a jug.
- For customers who need gluten-free gravy or have allergens, or if chefs want to serve a different gravy to go with a dish, you could have another style or colour of gravy jug to help differentiate.

Bespoke gravies are a really good way to add value to dishes, at a very low premium.

Chef Louise suggests:

“Enrich gravies with pepper, a dash of cream, some herbs, or using seasonal fruit or vegetables.”





PERSONALISE YOUR GRAVY

Inspiration on how pub chefs can personalise and make their gravy extra special to partner with roasts and a wide range of other dishes over Father's Day Weekend and beyond...

With research* showing that 88% of consumers like gravy and 37% are super fans, there is a big opportunity for chefs to build on this loyalty and command a more premium price for gravy by adding ingredients and their own touches to it.

IDEAS FOR REVVING UP GRAVY FOR YOUR ROASTS:

Offering bespoke gravies is a cost-effective and simple way for pub operators to add a premium feel to a dish and command a higher menu price.

- Make a rich red wine gravy by sautéing onions and garlic until translucent, then adding leftover red wine and simmering until reduced. Mix in Bisto gravy and stir until heated through.
- Mix up a miso gravy by whisking miso paste into Bisto gravy until smooth. This adds a wonderful, savoury, umami flavour.
- A rhubarb and cider gravy is a perfect partner for a lamb shoulder roast. Check out this recipe: <https://www.premierfoodservice.co.uk/recipes/bisto-roast-new-season-lamb-with-rhubarb-and-cider-bisto-gravy/>
- Add a twist to your beef gravy by adding sage, rosemary and garlic or making a tarragon and port gravy. Be inspired here: <https://www.premierfoodservice.co.uk/recipes/bisto-roast-beef-sirloin-with-tarragon-and-port-gravy/>
- Beer and mustard gravy is great for roast menus and adds a tangy, flavourful twist. Add a bottle of beer (or utilise leftover beer) and a tablespoon of Dijon mustard to Bisto gravy and simmer until thickened.
- Chef Harry recommends instead of using hot water to make your Bisto gravy, use some of your stock and then thicken it up with Bisto granules.



CHEF HARRY'S TIP

"Bisto Original Gravy Granules are so versatile. Add some freshly grated horseradish to the gravy granules to complement your roast beef. Or, for that extra richness and decadence mix in reduced red wine with a spoonful of redcurrant jelly and fresh thyme."

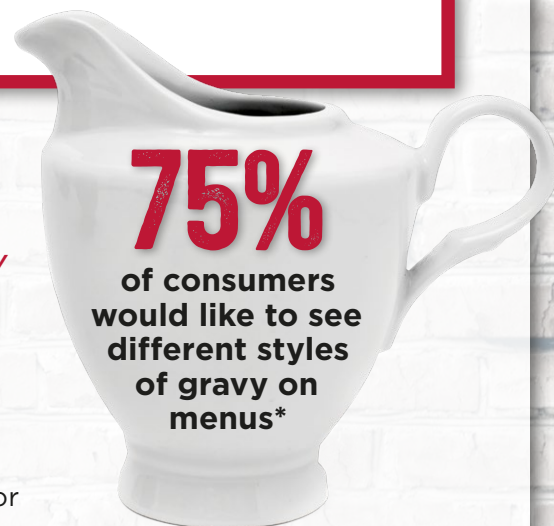
PERFECT PARTNER FOR A RANGE OF DISHES

Chef Louise says:

"Don't just think about roasts – look at how you can use gravy with burgers, chips, pies, steak and kidney pudding, lamb shanks or with a 'The Daddy' sausage and mash with extra-large sausages and onion gravy."

Roasted garlic and mushroom gravy is delicious served with a chicken or vegan-friendly pie.

Add cream and peppercorns or chocolate and chilli to gravy for tempting steak sauces too.



PERFECT PARTNER FOR BURGERS, FRIES AND WINGS

Gravy, including new Bisto Southern Style Gravy, continues to be the perfect match to serve as a dip with chips or poured over dirty burgers.



Serving ideas include a beef or Stilton gravy to pour over beef burgers or a Bisto braised-pork-topped-burger, which uses pulled pork as the burger topper. Get the recipe here:

<https://www.premierfoodservice.co.uk/recipes/bisto-braised-pork-topped-burger/>

This pulled pork is also great served as a bar snack on nachos or loaded fries, such as braised brisket loaded fries. Be inspired here:

www.premierfoodservice.co.uk/recipes/bisto-braised-brisket-loaded-fries

Spicy Chipotle Gravy, made simply by adding chipotle peppers to Bisto gravy, is also a great match for chargrilled dishes with a smoky, spicy kick to the gravy.

CHEF LOUISE'S TIP

"Take inspiration from restaurant and street food operator The Beefy Boys who offer customers the opportunity to add an upsell of a pot of chicken gravy to its 'The Dirty Clucker' chicken burger."

"Customers will love Southern Fried Chicken Gravy as a dip for chicken wings and popcorn chicken too."

Get the recipe here: <https://www.premierfoodservice.co.uk/recipes/bisto-chicken-wings-and-popcorn-chicken-with-southern-fried-chicken-gravy/>

PRODUCT OVERVIEW

Bisto's range of products are perfect partners to create a variety of gravies and sauces to complement dishes across your Father's Day weekend menus.

BISTO ORIGINAL GRANULES - RED BOX

This versatile product is a great sauce base that can work with any flavours you want to add, allowing pub caterers to tailor it to their own requirements.

Its fine granules dissolve directly into boiling water and it thickens instantly, can be made up from a still and is bain marie stable.

As it is certified by the Vegan Society, it can be served as gravy across the menu.



BISTO REDUCED SALT GRANULES

With 25% less salt than standard Bisto gravy, this product works well when you are looking to serve a dish with reduced salt or thickening a dish with salt already in the dish, so you don't over season the dish.

The product is bain marie stable, certified by the vegan society and also gluten free (when made up), with the granules dissolving directly into boiling water and thickening instantly.

BISTO GRAVY GRANULES POULTRY

Perfect for all poultry dishes, and at the same time, this great product allows caterers to tailor it to their own requirements with complementing flavours. It can be used with anything poultry related such as pies, casseroles, soups and roasts.

It is made simply by adding boiling water and thickens instantly. It can be made up from a still and is bain marie stable.



BISTO VEGETABLE GRANULES

This vegetarian and certified vegan by the Vegan Society is made just by adding boiling water and it thickens instantly.

It is great for making gravy to go with meat-free roasts or as a base sauce for plant-based dishes. It can be made up from a still and is bain marie stable.

BISTO GLUTEN FREE GRAVY GRANULES

This flavourful gluten-free gravy is available in two product sizes 25 litre and 80 litre. Easy to prepare, by simply adding water, the gravy granules are a staple for any professional kitchen that's looking for a time-saving, consistent, rich flavour that delivers for customers every time. Suitable for a vegan diet, the gravy is truly accessible to all so is perfect when juggling different dietary requirements.



BISTO SOUTHERN STYLE GRAVY GRANULES

Consistently reliable and quick to prepare, Bisto's new Southern Style Gravy Granules gives operators a simple product to elevate meals and capitalise on the growing demand for American-style dishes. Not only is the flavour-packed gravy the perfect partner for fried chicken, it is also suitable for vegans and goes well with plant-based alternatives and as an accompanying dip with fries.

TIME SAVING TIPS

TIME SAVING TOOL FOR PUB CHEFS

“Look at Bisto as a time saver to create sauces for use across a range of dishes.

Many chefs see gravy as a domestic, instant retail product that you just add water to, and will use a demi-glace or an espagnole. But, Bisto can be used as a base brown sauce in their kitchens, which can be used as it is, or they can add their own flourishes too. It is really that base within the kitchen.

It helps delivers consistency, saves on energy costs and reduces the time and effort chefs spend on gravies and sauces, which they can then use to focus on other areas of the menu”.

**Chef Louise Wagstaffe,
Senior Culinary Advisor for Bisto**



BASE FOR OWN SAUCE TO SHINE

Bisto can also be used for browning and flavouring, so it lends itself well to taking on other flavours. It really allows a chef's sauce to shine, as it just gives it the colour and thickness and a beautiful level of seasoning.

FANTASTIC FINISHING TOUCH

Add Bisto at the end of the cooking process to give dishes that natural colour and flavour of juices and sauces.

It is great for using in pie fillings and many of those great traditional British dishes ideal for Father's Day menus.



For more information and recipe inspiration visit:
[https://www.premierfoodservice.co.uk/
products/?sector=880](https://www.premierfoodservice.co.uk/products/?sector=880)



INSPIRATIONAL RECIPES



BISTO BANGER

Sausages, pickled beetroot mash, red wine and onion gravy, seasonal veg, crispy kale, prosciutto and onion.

AHHH BISTO BURGER

Vegan Bisto beetroot falafel and spiced onion burger, mango chutney, vegan crème fraîche, pickled red onion and cucumber, Cajun spiced baked sweet potato wedges poutine.



TWO THYME CHICKEN

Honey and thyme chicken breast, chicken cream sauce, pulled chicken and potato terrine, wilted greens and asparagus, celeriac and carrot purée.

HEY TONI

Beef and Italian sausage meatball rigatoni, butter beans, butternut squash, sage and kale.





“BISTO BANGER”

Sausages, pickled beetroot mash, red wine and onion gravy, seasonal veg, crispy kale, prosciutto and onion

PICKLED BEETROOT MASH

INGREDIENTS

250g x pack of cooked beetroot (keep juice)
1 tbsp x caster sugar
2 tbsp x water
2 tbsp x red wine vinegar
2.5kg x Maris Piper potatoes peeled and cut into even chunks
125g x diced butter
200ml x double cream
Seasoning to taste

METHOD

- Grate the beetroot into a saucepan add any juice from the pack.
- Add the rest of the ingredients and simmer for five mins.
- Blend into a smooth purée and set aside.
- Place the potatoes in a large saucepan and bring to the boil, cook until tender for approx. 20 minutes.
- Drain in a colander and return to the pan.
- Heat on a low heat for two mins to ensure the potato is dry.
- Crush the potato with a masher and set aside.
- Melt the butter and cream in a separate saucepan and add to the potatoes along with the beetroot puree.
- Mix well and season to taste.

SERVES
10

CRISPY PROSCIUTTO, KALE AND ONION

INGREDIENTS

- 2 x red onions finely sliced through a mandolin into rings.
- 8 x slices of prosciutto ham.
- 300g x kale picked and washed and dried with no stalks.

METHOD

- Use a deep fat fryer at 180°C
- Dust the onion rings with cornflour and fry until crispy, then set aside on kitchen towel.
- Fry the ham on both sides until crispy, then set aside on kitchen towel.
- Fry the kale until crispy and set aside on kitchen towel (be careful with frying the kale as it will spit when you first put the kale into the fryer).

SAUSAGES AND RED WINE GRAVY

INGREDIENTS

- 4 x red onions, finely sliced
- 200ml x good quality red wine
- 2 tbsp x redcurrant jelly
- 1lt x hot water
- 80g x *Bisto Original*
- 20 x Cumberland sausages
- or
- 10 x chipolata Cumberland rings

METHOD

- Fry the onions in a saucepan on a medium to a high heat and get some colour to them.
- Add the wine followed by the redcurrant jelly, lower the heat and melt the jelly.
- Add the hot water and Bisto, simmer for two mins stirring until you get a rich smooth gravy.
- Cook the sausages in a pan. Seal in a frying pan, until golden brown and finish cooking in preheated 180°C oven approx 10 to 12 mins.

TO PLATE

- Ensure all the elements are heated through (apart from the crispy onions/kale and prosciutto).
- Place the mash in the centre of each bowl, followed by the sausage/s.
- Sauce with the onion gravy.
- Finish by placing crispy kale, onion and prosciutto on top.
- Serve with your favourite seasonal vegetables.



“AHHH BISTO BURGER”

Vegan Bisto beetroot falafel and spiced onion burger, mango chutney, vegan crème fraîche, pickled red onion and cucumber, Cajun spiced baked sweet potato wedges poutine

INGREDIENTS

10 x vegan burger buns	3 x sliced tomato
200g x vegan crème fraîche	3 x gem lettuce (washed)
200g x mango chutney	

SERVES
10

PICKLE LIQUOR

INGREDIENTS

250ml x white wine vinegar	½ tsp x mustard seeds	2 x cloves
150ml x water	½ tsp x fennel seeds	1 x bay leaf
75g x caster sugar	1 x star anise	
1½ tsp x salt	4 x whole black peppercorns	

METHOD

- Place all the ingredients into a small saucepan and bring to a simmer.
- Stir mixture and set aside to cool.

INGREDIENTS

1 x cucumber	3 x red onions
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METHOD

- Cut the cucumber in half and slice through a mandoline to 2mm thickness.
- Place the cucumber in bowl and pour over half of the pickle liquor to coat.
- Leave in the fridge for a minimum of three hours until needed.
- Cut the onion in half and slice through a mandoline of 2mm thickness.
- Place the red onion in bowl and pour the remainder of the pickle liquor to coat.
- Leave in the fridge for a minimum of three hours until needed.

BEETROOT FALAFEL AND SPICED ONION BURGER

INGREDIENTS

- | | |
|--|---|
| 400g x finely sliced white onion | 250g x finely grated raw beetroot |
| 3 x large pinches of salt | 1 tbsp x <i>Bisto Vegetable Gravy Granules</i> |
| 600g x tinned chickpeas, washed and drained | 50g x fresh flat leaf parsley, chopped |
| 1 x large pinch of celery salt | 1 tsp x ground cumin |
| 25g x tahini | 1 tsp x fennel seeds |
| 4 x cloves of garlic, finely grated | 1 tsp x chilli flakes |
| 20g x fresh ginger, finely chopped | 1 tsp x cumin seeds |
| 1 x zest and juice of a lemon | 1 tsp x coriander seeds |
| | 8 tbsp x gram flour |

METHOD

- For the onions - mix the salt well with the onions and leave for 10 mins. Wash the onions in cold running water. Drain in a colander and set aside.
- Place the drained chickpeas, celery salt, tahini, garlic, ginger, lemon zest and Bisto granules in a food processor. Pulse the mixer a few times to break down the chickpeas and combine ingredients (do not over mix).
- Add the beetroot, parsley and all the spices to the chickpea mix and pulse a few more times until thoroughly mixed (scrape the edges of the bowl to make sure the mixture is well combined).
- Transfer mixture from the food processor into a large mixing bowl and add the drained onions and gram flour. Mix well together.
- Shape the mixture into burger shape patties ($\frac{1}{2}$ an inch thick, approx. 120g each).
- Pan fry each patty in a little oil in a frying pan until golden on both sides. Set aside on a baking sheet and when you serve, pop them in a pre-heated oven for eight to ten mins.

CAJUN SPICED BAKED SWEET POTATO POUTINE

INGREDIENTS

- | | |
|--|--|
| 3kg x sweet potato (scrubbed and washed but not peeled) | 300g x grated vegan mozzarella |
| 5 tbsp x olive oil | 70g x <i>Bisto Vegetable Gravy Granules</i> |
| 1 tbsp x Cajun seasoning | 600ml x boiling water |

METHOD

- Pre-heat oven to 200°C and line a couple of baking sheets with parchment.
- Cut the potatoes lengthways in half and into wedges. Approx four wedges out of each half.
- Place the wedges into bowl and toss the oil and Cajun seasoning, so it coats the wedges really well and evenly.
- Place the wedges on the baking sheets and bake in the oven for approx 30-35 mins, until evenly browned and soft.
- Place the wedges in bowls, sprinkle with cheese and pour the hot gravy on top.

TO PLATE

- Toast the buns and spread the crème fraiche and mango chutney in to them.
- Place two leaves of gem lettuce and a couple of slices of tomato in the bottom of the bun and place the burger patty on top.
- Add the pickled cucumber and onion and place the bun on top.
- Serve with the Cajun wedges.



“TWO THYME CHICKEN”

Honey and thyme chicken breast, chicken cream sauce, pulled chicken and potato terrine, wilted greens and asparagus, celeriac and carrot purée

CHICKEN BREAST MARINADE

INGREDIENTS

- 5 x large skin-on chicken breasts
- 3 **tbsp** x honey
- 10g x picked thyme
- 2 **tbsp** x *Bisto Gravy Granules for Poultry*

METHOD

- Make a thick paste with the Bisto by adding a little hot water.
- Add the honey and thyme, mix together to create the marinade.
- Coat the chicken liberally with the marinade in a sealable freezer/sandwich bag and leave in the fridge for min 3 hours, ideally overnight.

PULLED CHICKEN TERRINE

INGREDIENTS

- | | |
|---|---|
| 24 x skinless and boneless chicken thighs | 1 x bay leaf |
| 500g x diced white onion | 200ml x white wine |
| 250g x diced leeks | 700ml x hot water |
| 250g x finely diced carrot | 60g x <i>Bisto Gravy Granules for Poultry</i> |
| 100g x finely diced celery | 4kg x peeled Maris Piper potatoes |
| 4 x cloves of garlic | 500g x melted butter |
| 2 x sprigs of thyme | |

SERVES
10

METHOD

- Season and seal the chicken in a frying pan in batches. Place in a large saucepan.
- Sauté the veg in the frying pan and add to the large saucepan with the chicken.
- Deglaze the frying pan with the white wine and add to the saucepan.
- Add the hot water to the Bisto and mix together. Add to the saucepan along with the thyme and bay leaf.
- Bring up to the simmer and cook with a lid on for approximately an hour until the chicken is tender.
- Let this cool down in the liquor.
- Pick the meat and flake it through the liquor. Set aside.
- Line an ovenproof dish (approx. size 28cm x 20cm x 8cm) with parchment paper.
- Finely slice the potato a few at a time through a mandoline or food processor.
- Layer the slices of potato with a light seasoning of salt and brush of melted butter. Repeat this process until you have six layers.
- Place the pulled chicken mix on top of the potato then repeat the process with the layers of potato, seasoning and butter for a further six layers.
- Place a piece of parchment on top and press down. Tin foil and bake in a pre-heated fan oven at 170°C for approximately 30 mins. Take the foil off and cook for a further 15 mins.
- Once cooked set aside to cool down. When cooled press the dish with weight that fits the dish and place in the fridge for a minimum of four hours to set, ideally overnight.
- Once cold and set, turn out of the dish and cut into 5cm x 10cm rectangle portions.

CELERIAC PURÉE

INGREDIENTS

500g x diced celeriac
300ml x milk
200ml x double cream

Large pinch of sugar
Large pinch of salt
10ml x truffle oil (optional)

METHOD

- Place all the ingredients in a saucepan and simmer with a lid on (keep an eye on it to make sure it doesn't boil over).
- Cook until soft, approximately 30 mins.
- Set aside to cool. Once cool blend in a liquidiser.
- Transfer the purée into a squeeze bottle or disposable piping bag (don't worry if you don't have this, you can spoon the purée on to the plate).

CARROT PURÉE

INGREDIENTS

500g x finely sliced carrot
500ml x veg stock

50g x butter
20g x honey

METHOD

- Place all the ingredients in a saucepan and simmer with a lid on (keep an eye on it to make sure it doesn't boil over).
- Cook until soft (approx 30 mins).
- Set aside to cool. Once cool, blend in a liquidiser.
- Transfer the purée into a squeeze bottle or disposable piping bag (again, don't worry if you don't have this, you can spoon the purée on to the plate).

CHICKEN CREAM SAUCE

INGREDIENTS

- | | |
|---------------------------------|---|
| 2 x white onions, finely sliced | 125ml x white wine |
| 2 x leeks sliced | 1 x zest and juice of lemon |
| 1 x bay leaf | 600ml x boiling water |
| 2 x sprigs of thyme | 80g x <i>Bisto Gravy Granules for Poultry</i> |
| 2 x garlic cloves | 200ml x double cream |

METHOD

- Sauté the veg in a little oil.
- Add the thyme and bay leaf.
- Deglaze with the white wine, add the zest and juice.
- Pour in water, add the gravy granules.
- Add cream and bring up to a simmer for a couple of mins.
- Strain through a sieve into a saucepan.

WILTED GREENS AND ASPARAGUS

INGREDIENTS

- 500g x washed kale or Cavolo Nero, picked with no stalks.
- 4 x bunches of asparagus (depending on size), cooked until tender and refreshed in cold water
- 50g x butter

TO PLATE

- Seal both sides of the chicken breast starting skin side down in a hot frying pan with a drizzle of olive oil.
- Place the chicken into an ovenproof dish and cook in a pre-heated 190°C oven for approx. 20 mins until the chicken is cooked through. Place the portions of chicken and potato terrine in the oven to heat up. Once the chicken breast is cooked set aside to rest for 5 mins.
- In the meantime, melt the butter in a saucepan on a high heat and add the kale to cook and the asparagus to heat up.
- Warm the sauce.
- Plate the purées, potato terrine and vegetable onto warm plates, cut the chicken breast length ways in half, serve with drizzle of sauce.





“HEY TONI”

Beef and Italian sausage meatball rigatoni, butter beans, butternut squash, sage and kale

MEATBALLS

INGREDIENTS

- | | |
|--|--|
| 1kg x lean beef mince | 20g x dried oregano |
| 500g x sausage meat | 50g x chopped flat leaf parsley |
| 350g x finely diced white onion | 2 x lemon zest |
| 4 x cloves chopped garlic | 5g x salt and pepper to taste |
| 20g x fennel seeds | |

SERVES
10

METHOD

- Sauté the onions and garlic in a little oil until soft. Set aside to cool.
- In a large mixing bowl, add all the ingredients, including the onions, and mix well.
- Shape the meatballs at 35g each.
- Fry the meatballs in batches, in a little oil, until golden brown and set aside.

SAUCE

INGREDIENTS

- | | |
|-------------------------------------|--|
| 500g x diced onion | 1.5lts x <i>Bisto Original Granules</i> |
| 4 x garlic cloves (chopped) | 800g x tinned butter beans (drained) |
| 100g x finely diced celery | 1kg x cooked and refreshed Rigatoni pasta |
| 200g x finely diced carrot | 500g x washed shredded kale |
| 1kg x diced butternut squash | 50g x roughly chopped sage |
| 2 x bay leaves | 4 tbsp x crème fraiche |
| 200ml x red wine | |

METHOD

- Sauté the onions and garlic in a little olive oil in a large saucepan, add the celery, carrot, butternut squash and bay leaves and fry for a couple of mins.
- Add the meatballs and red wine - let the wine reduce and evaporate by half.
- Add the butter beans and Bisto Original granules and simmer for 20 mins.
- Add the cooked pasta, simmer for a further five mins and add the crème fraiche, kale and sage.



Always on hand to help.

For more ideas and inspiration visit:



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